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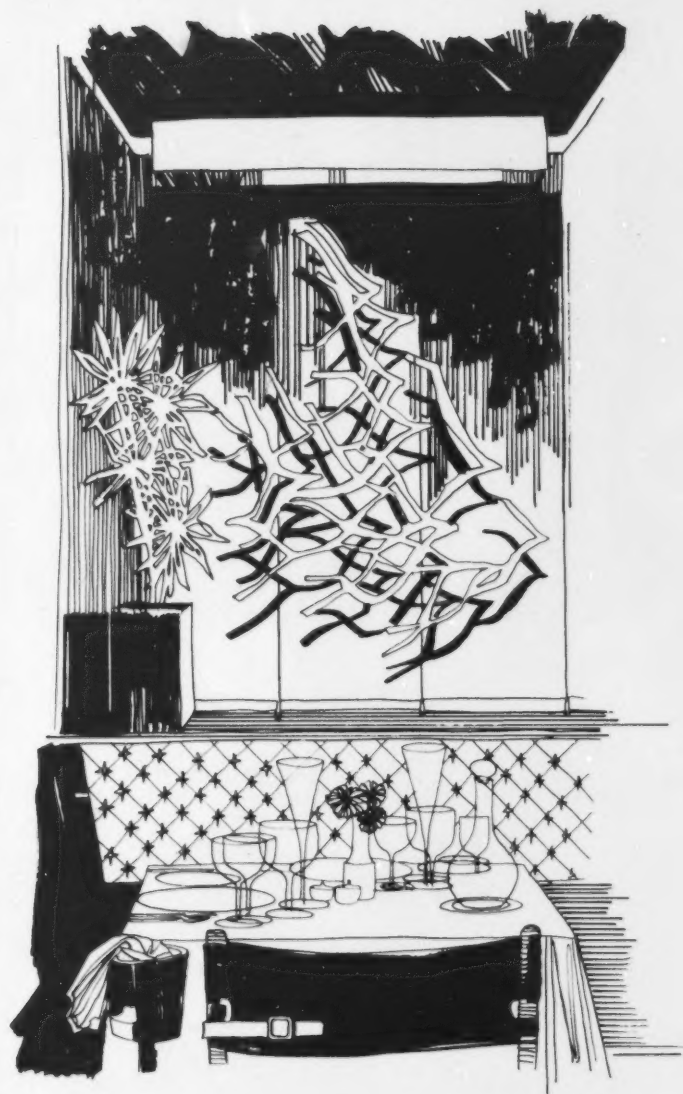
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ABSTRACT

Designed for use with elementary students, 44 activities using a restaurant theme integrate creative thinking and decision-making skills with language arts, mathematics, and art. The activities, which can be used independently by the students, deal with types of restaurants, names and themes, floor plans, interior and exterior design, house specials, menus, advertising for and hiring workers, planning work schedules, figuring wages, figuring the customer's bill, giving change, figuring sales tax, advertising the restaurant, and calculating restaurant income. Ten suggestions for using the activities are given to the teacher along with a list which coordinates the activities with subject areas, notes difficult activities, and notes mathematics activities which have answer keys. Ten required activities are underlined. A sample student contract is offered as a teaching option. Two simulation activities on inflation and recession are included in addition to the 44 activities. Instructions to students include directions for choosing, completing, and evaluating the activities. This document is part of a collection of materials from the Iowa Area Education Agency 7 Teacher Center project. (EM)

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ACTIVITIES USING A RESTAURANT THEME

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Author(s): Ruth Modlin

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ACTIVITIES USING A RESTAURANT THEME

To the Teacher

The activities included in this booklet are planned for students to work on independently. They may be used by small groups as an enrichment activity or by the entire group as meets the classroom needs. Creative thinking and decision making are stressed utilizing language, arts, math and art skills.

Suggestions for use:

1. Suggest students bring in menus, placemats, advertising, comics, etc. from and about restaurants ahead of time in preparation for an upcoming unit. Stress you only need one from a restaurant, so they should not request one from a restaurant already represented in the center.
2. The activities are most effective if done in sequence.
3. Set aside a particular time each week for sharing. At this time, stories can be read aloud, creative thinking shared. This can be done with sharing just within their group or with the entire class.
4. When establishing sharing time, announce or post which activities can be shared at that session. This will help with sequencing and keeping students progressing through the list.
5. Sharing of activities may stimulate further interest, so an activity may need to be shared again at a later date by other students.
6. It is important the students know the quality of their work will be recognized and evaluated. Discuss your criteria and evaluation scale for quality at the onset of the activities. Use sharing time to evaluate oral activities. Record evaluation on grid. Written activities will be kept in a folder for your inspection.
7. Answer sheets are provided for math problems. Students may check their own or each other's papers and place in folders for your inspection.

8. Worksheets can be kept in the center for students to obtain as needed, or they can come to you or a selected student incharge of maintenance of the center.
9. Activity sheets can be mounted on construction paper or manilla folders. Worksheets could then be filed in the activity card folder. Magazine pictures or drawings can make the cards more colorful. Lamenating the cards will make them hold up longer.
10. Contract is optional. It can be useful in helping with goal setting behavior.

Activity List

1. Folder
2. Kinds of Restaurants
3. Restaurant Theme
4. Name Your Restaurant
5. Floor Plan
6. Drawing of Interior of Restaurant
7. Drawing of Exterior of Restaurant
8. Names for Foods
9. The Story of Food
10. Your Own Story
11. Food Expert Date Line
12. House Special
13. Secret Recipe
14. Food Drawing
15. Menu
16. Alliteration on Menus
17. Design Your Menu
18. Hiring-Applications, Interviews
19. Want Ad
20. Figuring the Customer's Bill
21. Figuring the Customer's Bill II
22. Sales Tax
23. Giving Change
24. Activities from Your Menu
25. Advertise Your Restaurant-Slogans and Jingles
26. Advertise Your Restaurant-Newspapers
27. Advertise Your Restaurant-Handbill
28. Advertise Your Restaurant-Coupon
29. Advertise Your Restaurant-Television
30. Employees Work Schedule
31. Pay Day
32. Will You Make a Profit?
33. Placemat
34. Lunch Box
35. Puppets, hats, crowns
36. Post cards

Lang.Arts	Math	Art	Difficult	Tchr.pg.	Answer key
		X			
X					
X		X			
X		X			
	X	X			
		X			
		X			
X				✓	
X					
X		X			
X	X			✓	
X		X			
X	X			✓	
		X			
X		X			
X					
X	X	X			
X					
X	X				
	X				
	X				
	X				
X					
X		X			
X		X			
X	X	X			
X		X			
	X				
	X				
X	X				
		X			
		X			
		X			
X		X			

Activity List cont.

- 37. Just for Fun
- 38. The Good and the Bad
- 39. Comic Strip
- 40. Writing Numbers
- 41. Writing Numbers
- 42. Recipe Fun
- 43. Vocabulary Spelling
- 44. Success! Fame! Fortune!

Underlined Activities are required.
Must choose 1 from 25, 26, 27, 28 or 29

Lang.Arts	Math	Art	Difficult	Tchr. pg.	Answer key
	X				
	X				
X		X			
	X				
	X	*		✓	
		X			
X					
X		X			

Answer Keys

Activity 8 - Accept any reasonable answer. These are from the cook book.

1. a. Egg in a hole cut in a piece of bread
b. Dip
c. Spread for a sandwich
d. Drink with yogurt, banana
e. Drink with pineapple juice and carrot juice
f. Milk, almond extract, honey
g. Drink with juice, milk, honey

Activity 11

1867 - margarine
1853 - potato chips
1850 - chewing gum
1906 - bubble gum
1890 - peanut butter
1767 - soda pop
1886 - coca cola
1904 - ice cream cone
1883 - hot dog
1906 - salted peanuts
1893 - cracker jacks
64 A.D. ice cream
1851 - 1st wholesale ice cream factory
1919 - Eskimo pie

Activity 20

1. \$2.00
2. \$1.30
3. \$1.95
4. \$2.90
5. \$3.90
6. \$2.65
7. \$3.50
8. \$6.10
9. \$6.75

Activity 21

1. \$2.00
2. \$4.55
3. \$4.15
4. \$9.70
5. \$7.10
6. \$6.75
7. \$4.80
8. \$4.20

Activity 40

1. 300,000; 130,000,000
2. 15,000; 700,000,000
3. 400,000; 836,000; 114,000; 650,000
4. 343,749; 47,285, \$100,000; 8,248, 300,000
5. 100,000
6. \$10,000; \$75,000
7. 432,000,000
8. One hundred thousand dollars
9. Seven hundred fifty million
10. Forty-two million dollars

Activity 41

1. 15,000,000,000
2. \$30,000,000,000; \$20,000,000,000
3. 40,000,000,000; 11,000,000,000; 55
4. 25,000,000,000; 24,000,000,000
5. \$3,264,502,000; 46,700; 2,522,150,000; 21,755
6. 371,394; 3,300,000; 750,000,000
7. 2,135,116,000; 8,082,293,700; 458,953,000; 1,737,326,200
8. Thirty-nine billion; eighteen billion
9. Four billion; eleven thousand; one million; ten thousand; five thousand
10. Eighty-five million

Activity 12House Special

Official Entry Blank House Special Contest	
Name	_____
Name of Special	_____
Type of Food	_____
Be original Bring 1 pan, dish, or no more than 4 servings.	
Contest date	_____
Signature	_____
Parent's Signature	_____

Official Score Card	
Name of Entry _____	
<u>Appearance</u>	
Poor 1 2 3 4 5	Great 6 (circle one)
Comments (be constructive)	
<u>Taste</u> (one bite sample only)	
Poor 1 2 3 4 5	Great 6
(comments (be constructive)	
<u>Name</u>	
Poor 1 2 3 4 5	Great 6
(comments (be constructive)	
Total _____	

Organization Suggestions

- After judging, group score cards for each entry.
Have students find averages for each category.
Find a total average.
- A panel of judges can be established or the class
can act as judges. Each student would then judge
a certain number of entries.
- Bring spoons, a plastic dish pan, small paper cups
if any beverages, dish soap, towels.
- Before contest, discuss:
 - bite-size samples
 - fairness
 - constructive comments, what is appropriate
behavior and consequences for misbehavior
- Determine how many foods may be sampled
- You may want entries to be anonymous until after
judging to ensure fairness, eliminate unkind comments.

Contract

I, _____, have looked through the list of activities and have chosen the ones below which I wish to do.

1 _____	6 _____	11 _____	16 _____	21 _____	26 _____	31 _____	36 _____
2 _____	7 _____	12 _____	17 _____	22 _____	27 _____	32 _____	37 _____
3 _____	8 _____	13 _____	18 _____	23 _____	28 _____	33 _____	38 _____
4 _____	9 _____	14 _____	19 _____	24 _____	29 _____	34 _____	39 _____
5 _____	10 _____	15 _____	20 _____	25 _____	30 _____	35 _____	40 _____
							41 _____

(You must check 25, 26, 27, 28, or 29, as a required activity which does not count as an extra choice)

I understand: 3 well-done activities in addition to the required list will result in a Satisfactory evaluation.

5 well-done activities plus the required list will result in a Good evaluation.

8 well-done activities and the required list will result in an Excellent evaluation.

10 well-done activities and the required list will result in an Outstanding evaluation.

I will receive Special Merit or Credit for all activities above 10.

I also understand I may increase the number of activities I wish to do at any time, and I must complete the number I check off.

Signature of Student

Signature of Teacher

Inflation Activity

This is a simulation to help you understand what happens when we experience inflation in our economy. Each person represents many members of our society. The scene is a restaurant.

18 cards, meat trays or paper plates each representing a meal are on a table or in the chalk tray. Pictures of food can be on them or the word "meal" written on them. A sign above plates or on front of table read \$2.00 each. Participants can wear name tags "Consumer", "Restaurant Owner". A chart can be kept on the chalkboard to record transactions.

1st Consumer (with wife and child enters): We have six dollars which we can spend in our budget which we can spend in a restaurant. (Each person takes an item.)

2nd Consumer enters with 2 children: Our budget allows us to spend \$6.00. (Each selects item.)

3rd & 4th Consumer enter. 3rd: My budget allows \$6.00 for restaurant food. 4th: Mine too. (Each takes 3 items.)

5th & 6th Consumer enter: On my income I can spend \$6.00 for restaurant food (5th). That's what I have too (6th).

Scene 2 - 6 months later. Restaurant owner raises price to \$3.00.

1st Consumer enters with wife and child: I got a raise. We can spend \$12.00 (Takes 4)

2nd Consumer with 2 children enters: We can spend \$12.00 today because my raise was good. (Takes 4)

3rd Consumer: I got a raise and can spend \$12.00 (takes 4).

4th Consumer: I didn't get a raise yet, so I can still only spend \$6.00 (takes 2)

5th Consumer: I didn't get a raise either (takes 2).

6th Consumer: I can still only spend \$6.00 (takes 2).

Scene 3 - 6 months later. Restaurant owner raises price to \$4.00.

1st Customer with family: With my new raise, I can spend \$15.00 (takes 4).

2nd Customer with children: We can celebrate and spend \$15.00 tonight with my new raise (takes 4).

3rd Customer: I got a raise and can spend \$15.00 (takes 4).

4th Customer: I can now spend \$12.00 (takes 3).

5th Customer: I can spend \$9.00 (takes 2).

6th Customer: I can spend \$7.00 with my raise (takes 1).

Duscussion:

- What has happened to the supply of money available?
- What has happened to the supply of goods?
- Why has the restaurant owner been able to raise his prices and still sell all his food at the higher price?
- What has happened to the purchasing power of the money the consumers receive?
- Who has benefited from this situation?
- Why might the restaurant owner not be making more profit?

Scene 1			Scene 2			Scene 3		
Price of Meal \$2.00			Price of Meal \$3.00			Price of Meal \$4.00		
Consumer	Money	Meals	Consumer	Money	Meals	Consumer	Money	Meals
1st	\$6.00	3	1st	\$12.00	4	1st	\$16.00	4
2nd	6.00	3	2nd	12.00	4	2nd	16.00	4
3rd	6.00	3	3rd	12.00	4	3rd	16.00	4
4th	6.00	3	4th	6.00	2	4th	12.00	3
5th	6.00	3	5th	6.00	2	5th	9/8	2
6th	6.00	3	6th	6.00	2	6th	7/4	1
Restaurant Owner \$36.00 18			Restaurant Owner \$54.00 18			Restaurant Owner \$72.00 18		

Stress this is a simulation not a play. Action should be minimal. All characters could be sitting in front and just step forward when it is their turn.

Recession Activity

Simulation built on inflation activity. It should follow the inflation discussion.

This activity is planned to show you how a recession grows within the economy. Each person represents many workers, consumers.

Part 1 - at the restaurant

Customer 1-3: enter restaurant, each buys 4 as before.

Customer 4: With increased prices, we need to cut back on our rent and utilities.

Customer 5: With prices so high, we cannot afford to eat out this week.

Customer 6: I have been laid off and will have to give up all extras until I find employment.

Step 2-Restaurant Owner: Not as many people are eating out. I will not need as many waitresses or bus boys. (1 each to unemployment section).

Step 3-Restaurant Owner calls food wholesaler: Not as many people are eating out. I will have to cut my order.

Step 4-Food Wholesaler: My orders are down. I won't need as many drivers (1 to unemployment).

Step 5-Food Wholesaler calls truck dealer: My orders are down and I have to cancel my order for a new delivery truck.

Step 6-Truck Dealer: Lays off worker. Calls manufacturer: Due to decreased sales, cancel my order for additional trucks.

Step 7-Truck Manufacturer to steel industry: Sales of trucks are down. We will not need to produce as many trucks. Cut my steel order in half (lays off 4 workers).

Step 8-Steel Industry: I have to let you go (lays off 4 workers).

Staging

This is a simulation, lots of movement will prevent flow of events, ideas. All players could be at their places behind student desks in the front of the room and turn around for their portion. A sign can be placed on front of desks saying "Steel Industry", etc. Those laid off can go to side under sign "Ranks of Unemployed". Only props needed would be by telephones and this is not essential. The six consumers should also be workers.

Discussion

- How much spending will the consumers now sitting in the ranks of the unemployed be able to do?
- If there is less consumer spending, how do you think unemployment will be affected?
- If there is more unemployment, what will happen to consumer spending?

Part 2

Government official secures a loan from the bank to finance a construction project, and hires 4 workers. Workers eat at the restaurant. Restaurant owner has increase in business, hires bus boy and waitress. Increases order to wholesaler. Cycle continues.

Discussion

- What caused the decrease in unemployment?
- As unemployment went down, what happened to consumer spending?
- As spending increased what happened to unemployment?
- Where did the government get the money to spend on public works?
- How will this debt be repaid?

INTRODUCTION

Do you like to eat out? What is your favorite food to eat in a restaurant? Did you ever think about what it would be like to own your own restaurant so you could have all of your favorite foods all the time?

These activities are planned around a restaurant theme and about food. You will have the opportunity to plan your own restaurant, it's design, menu, prices. You will decide what kind of people you would hire and how much you would pay them. Activity is "Success! Fame! Fortune!" so you will be making many "right" decisions.

Directions

1. On the activity list, there is a blank before each activity. As you complete an activity, mark an X in the blank to keep a record of what you have done.
2. All underlined activities are required.
3. You must also choose 1 from 25, 26, 27, 28, or 29.
4. If the activity includes any written work or drawing, label it and keep it in the folder you make in Activity 1.
5. There will be sharing times to show your menus and drawings and share your stories.

Evaluation

SATISFACTORY - Underlined activities and 3 activities of your choice well done.

GOOD - Underlined activities and 5 activities of your choice well done.

EXCELLENT - Underlined activities and 8 activities of your choice well done.

OUTSTANDING - Underlined activities and 10 activities of your choice well done.

SPECIAL MERIT OR CREDIT - All activities above 10 of your choice well done.

Activity List

- _____ 1. Folder
- _____ 2. Kinds of Restaurants
- _____ 3. Restaurant Theme
- _____ 4. Name Your Restaurant
- _____ 5. Floor Plan
- _____ 6. Drawing of Interior of Restaurant
- _____ 7. Drawing of Exterior of Restaurant
- _____ 8. Names for Food
- _____ 9. The Story of Food
- _____ 10. Your Own Story
- _____ 11. Food Expert Date Line
- _____ 12. House Special
- _____ 13. Secret Recipe
- _____ 14. Food Drawing
- _____ 15. Menu
- _____ 16. Alliteration on Menus
- _____ 17. Design Your Menu
- _____ 18. Hiring - Applications, Interviews
- _____ 19. Want Ad
- _____ 20. Figuring the Customer's Bill
- _____ 21. Figuring the Customer's Bill II
- _____ 22. Sales Tax
- _____ 23. Giving Change
- _____ 24. Activities from Your Menu
- _____ 25. Advertise Your Restaurant - Slogans & Jingles
- _____ 26. Advertise Your Restaurant - Newspaper
- _____ 27. Advertise Your Restaurant - Handbill
- _____ 28. Advertise Your Restaurant - Coupon
- _____ 29. Advertise Your Restaurant - Television
- _____ 30. Employees Work Schedule
- _____ 31. Pay Day
- _____ 32. Will You Make a Profit?
- _____ 33. Placemat
- _____ 34. Lunch Box

Activity List, cont.

- _____ 35. Puppets, Hats, Crowns
- _____ 36. Post Cards
- _____ 37. Just for Fun
- _____ 38. The Good and the Bad
- _____ 39. Comic Strip
- _____ 40. Writing Numbers
- _____ 41. Writing Numbers
- _____ 42. Recipe Fun
- _____ 43. Vocabulary, Spelling
- _____ 44. "Success! Fame! Fortune!"

ACTIVITY 1

Folder

Make a folder to keep your activities in. Decorate it in some way.

ACTIVITY 2

Kinds of Restaurants

There are many different kinds of restaurants, but basically they can all be grouped in two classes: 1) The Table-Service Restaurant and 2) The Fast-Food Restaurant.

Think about the different restaurants you have eaten at or are in your community. Complete the worksheet by listing a restaurant you know of for as many of the different kinds of restaurants described as you can.

Then think about which kind you would want to own.

ACTIVITY WORKSHEET

Kinds of Restaurants

- I. Table-Service Restaurants - In these restaurants, you are seated and a waitress takes your order and serves your food.
- A. Family restaurants - offer several kinds of food at moderate prices.
Example _____
- B. Ethnic restaurants - Serve food of a certain country such as Italy, China, or Mexico or a certain people or racial group.
Example _____
- C. Gourmet restaurant - offer unusual foods from the little-known recipes of great chefs. These are usually more expensive.
Example _____
- D. Buffet - Various dishes are placed on a counter and customers serve themselves. Sometimes just salads and desserts are on the buffet. The waitress serves beverages and part of the meal not in the buffet.
Example _____
- II. Fast Service Restaurants - provide inexpensive food and quick service.
- A. Cafeterias - display food on a counter. The customer walks past with a tray and serves himself.
Example _____
- B. Automat - is a type of cafeteria that displays food in locked compartments which the customer opens with a coin. Example _____
- C. Drive-ins - serve food to customers in their cars.
Example _____
- D. Carry-out Restaurant - Customers take their food somewhere else to eat.
Example _____
- E. Specialty Fast-Food Restaurants - serve only such foods as chicken, hot dogs, ice cream, hamburgers, pizza, etc.
Example _____

If you were to own your own restaurant what kind would you have? _____

Activity 3

Restaurant Theme

When planning to open a restaurant, a person often decides on a particular restaurant theme. Some restaurants are designed around a western theme. Others use the sea, ships or pirates such as Long John Silver's Sea Food Shoppe. Old buildings are often purchased and remodeled as a restaurant. The history and character of the old building are retained as much as possible when this is done. An event of significance to a community is sometimes a source of inspiration for a restaurant theme.

1. How could you design a restaurant called:
 - A. "The Jailhouse"
 - B. "Apollo III"
 - C. "The Palace"
2. Think of 6 themes or old buildings that you have seen that could make an interesting or unusual theme for designing a restaurant. Write a brief paragraph about 2 of your ideas explaining how you would design a restaurant around that theme.
3. Find out about a historic landmark or event in your town or area. Write a paragraph about what you learned. Write another paragraph explaining how you could design a restaurant around that event or in that building. Include a drawing with your paragraph.

Activity 4

Name Your Restaurant

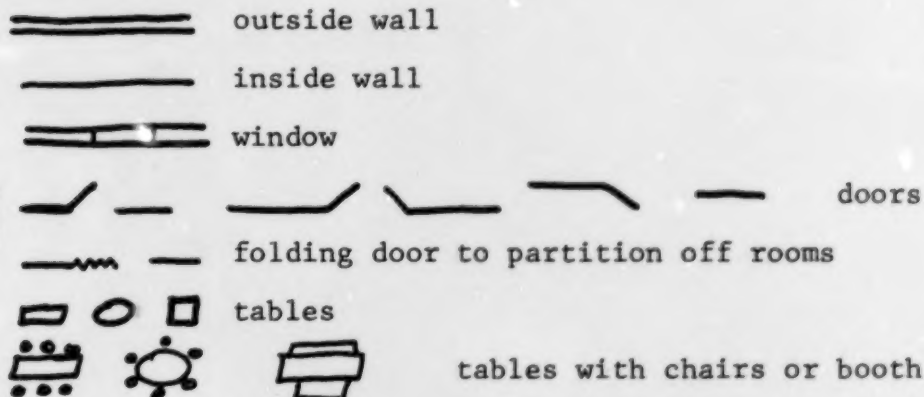
1. Think of 10 possible names for your restaurant.
2. Which name do you like best?
3. Design a sign showing the name of your restaurant as it might hang over the front door or on a sign post in front of the restaurant.

Activity 5

Floor Plan

Make a drawing of the floor plan of your restaurant as viewed from the ceiling. Indicate where tables, counters, etc. will be located.

Follow these guidelines:



Label areas if necessary, or make a key to explain any symbols not easily recognized.

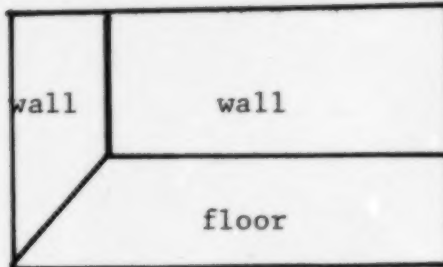
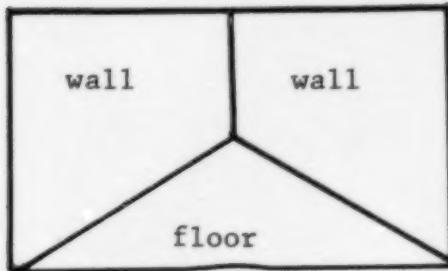
Be sure to include:

dining area
cash register
kitchen - stove, dishwasher, large refrigerator
rest rooms
service area - where dishes are kept, ice maker,
coffee is made

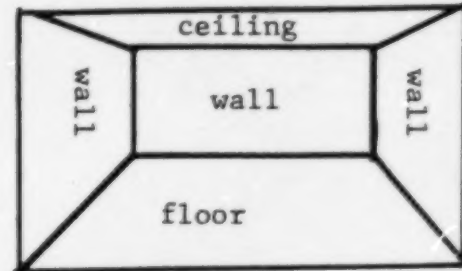
*Experts - make your drawing to scale

Activity 6 Drawing of Interior of Restaurant

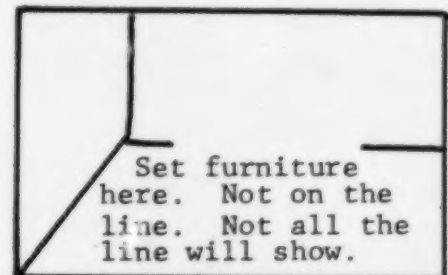
Make a drawing showing an interior view of your restaurant. Use crayons, colored pencils, markers or paint to indicate color scheme. To give perspective, these lines may help.



You may want to include any special wall decorations if they are part of your theme. Ex. o.j. ojs, swords.



Furniture would be positioned on the floor and overlap the wall. It is not on the line between the floor and wall.



Activity 7 Drawing of Exterior of Restaurant

Make a drawing of the exterior of your building. Include any special landscaping (bushes, rocks, anchor at Long John Silver's), parking lot, big sign on top or in front of the restaurant to attract those driving by. If it is the restoration of a downtown building, the surroundings would show the street and portions of the building next to it.

Remember to show distance, lines will be slightly closer together as they appear in the distance. Objects further away are slightly smaller and are placed higher on your paper.

Activity 8

Names for Foods

Restaurants often make up special names for their foods. Sometimes the name describes the food, sometimes it is planned to give a special feeling. Words like old-fashioned, homemade, grandma's are used that way. Sometimes the name has little to do with the food, but is hoped to remind you of the restaurant itself such as a Big Mac, a Big Boy or a Country Gal.

1. What would you expect to eat or drink if you ordered these foods from a menu?
 - a. Toad in a Hole
 - b. Mediterranean Mash
 - c. Sea Spread
 - d. Monkey Business
 - e. Earth Shake
 - f. Cool Cow
 - g. Tropical Tiger
2. Make up 10 titles for foods that do not actually tell what the food is. Put a * beside any entry that uses alliteration.
3. Write an explanation of what 4 of your entries are the way they might appear on a menu.

Activity 9

The Story of Food

Many foods you might eat in a restaurant today your grandparents would not have ever heard of at your age. Do you know why? One reason might be that you are eating an ethnic food not familiar to them. Another reason is that new foods are constantly being invented. Many foods have interesting and unusual stories. What food do you suppose the Earl of Sandwich invented? What popular American sandwich do you think was first sold with white gloves instead of a bun? What foods do you think the Roman Emperor Nero had runners bring down out of the mountains for his pleasure?

1. Try to find the story of how some foods came to be invented. Some suggestions you might want to look up are potato chips, ice cream cones, ice cream, hot dogs or Coca cola. You can probably find interesting stories about others too. Write a paragraph about what you learn. Hint: Books about food are a good source for this activity. Check the Table of Contents to see if it contains this kind of information.

Activity 10Your Own Story

Create your own story of how a particular food might have been invented. Was it accidental as the commercial for Reese's Peanut butter Cups implies? Was it a popular idea at first? Your story should answer the questions Who? What? When? Where? How? Why? Be creative! If you prefer, write your story in comic book form.

Activity 11Food Expert Date Line

1. Complete the table by matching the inventor or date with the food invented. Choose from the list on the right.

1867-Hypolite Megi-Mouries, France	peanut butter
1853-George Crumb, Saratoga Springs, N.Y.	ice cream cone
1850-John Bacon Curtis, Maine	salted peanut
1906-Frank Fleer, U.S.	Coca cola
1890-Dr. in St. Louis, Mo.	1st wholesale ice cream factory
1767-Joseph Priestly, U.S.	margarine
1886-John Pemberton, Atlanta, Georgia	bubble gum
1904-	cracker jacks
1883-Antoine Feuchtwanter, St. Louis, Mo.	ice cream
1906-Amendeo Obici, Pennsylvania	potato chips
1893-Fred & Louis Rueckheim	soda pop
64 A.D.-Nero	Eskimo pie
1851-Jacob Frussell, Baltimore, Maryland	hot dog
1919-Christian Nelson, Iowa	chewing gum

2. Arrange the inventions in order by the dates invented.
3. Make a time line showing the events in order. Add any other significant dates you know.
4. List all the jobs you can think of that are created when a new food is invented.

Activity 12

House Special

Many restaurants feature "special" foods. These are recipes or dishes which they have developed themselves. Sometimes it is for something as simple as a salad dressing. Or it may be a main dish such as lasagna, barbecued ribs or pizza, or a special dessert.

1. List as many "specials" as you can that were served in restaurants you have visited. Be sure to list at least four.
2. Invent a "special" for your restaurant. Enter the CONTEST to invent a tasty food for your restaurant.

CONTEST RULES

1. Prepare a food combining your own recipe of ingredients.
2. It can be a fresh, frozen, cooked or baked dish.
3. Food can be a beverage, appetizer, main dish, or dessert.
4. Food will be judged on appearance, taste and nutritious quality.
5. Give your special a special name.
6. Display your food to make it look as delicious as possible. (Placement? garnish?)

Activity 13

Secret Recipe

Look through a cookbook. Notice the way recipes are written. Write down the secret recipe for your house special.

Activity 14

Food Drawing

Make a drawing of one item on your menu which could be used in an advertisement, on your menu or on a poster in your restaurant to present a special. This could be a breakfast item, dessert, or any other entry.

Activity 15

Menu

A menu has two purposes. The most obvious is a means of letting the customers know what foods are available at the restaurant. The second is to make him want to buy those foods. This is achieved with pictures, descriptions or titles and specials.

1. Examine the menus in the learning center. Notice the different styles and shapes. Think about your restaurant. Which style do you like best? Make a sketch of the shape you would use for a menu. What size would it be?
2. Make a list of food you will want to include on your menu. Group them with headings. Examples for headings are beverages, sandwiches, desserts, breakfasts.
3. Name 5 things that may be found on menus besides the list of foods a customer can order.

Activity 16

Alliteration on Menus

Alliteration is a technique used by writers to catch a reader's attention. With alliteration, most words in a phrase or description will begin with the same letter.

1. Now just for fun! Make up a silly nonsense menu using alliteration. Have at least 4 main course foods or sandwiches, 2 beverages and 2 desserts on your menu. Have each entry (item on your menu) have at least 3 words starting with the same sound for each entry. Example: Greasy Grimy Grits. Remember: This is a ridiculous menu. You probably wouldn't want to eat some of these foods.
2. Now try alliteration to name or describe four foods to make them appealing. Use 2 or 3 word phrases or titles.

Activity 17

Design Your Menu

Design and make a sample menu for your restaurant. Keep these things in mind:

1. What shape and size menu did you choose?
2. Does your restaurant have a theme that should be used on the menu?
3. Entries should be grouped in categories.

4. If any entries have unusual names, write a brief description.
5. Include your house special if you have one.
6. If your menu will include any pictures, either draw them in the color they will appear on the finished menu, or find magazine pictures to use.
7. Decide what prices you will charge.

Activity 18 Hiring-Applications, Interviews

As the construction of your restaurant nears completion, you will need to consider hiring the people you will need to work in your restaurant.

1. Make a list of all the jobs you will need to fill before you open.
2. What qualities will you look for in the people you hire?
3. Make up a job application blank you could use in hiring. Your application might include a section for references (people who can state what kind of person you are), qualifications (skills and training you have), work history (jobs you have held before). Think about what else you would want to know such as name, address and phone number.
4. Make up 5 questions you could ask in a job interview that would help you decide if that person's had these qualifications.

Activity 19 Want Ad or Classified Advertisement

Once you have determined what employees you will need, you will probably want to place an ad in the classified advertisement section of your local paper. This section is commonly referred to as the Want Ads. The price of the ad will be determined by how many days you run it in the paper and how long the ad is.

1. Make up a Help Wanted Ad or Ads to be placed in the paper. You may want to read some in your paper to get a better idea how to word your ad.

2. Using the chart below, figure the cost of your ad. Figure your cost at 5 average words per line. It will be important for you as a business person to keep receipts of all expenses for your income tax records.

CLASSIFIED RATES

Cost per Line	1 day	3 days	7 days
1 line	.85	.70	.65
2 lines	2.20	4.20	9.10
3 lines	2.55	6.30	13.65
4 lines	3.40	8.40	18.20
5 lines	4.25	10.50	22.75

Activity 20 Figuring the Customer's Bill

An important job in your restaurant will be that of figuring the customer's bill. The cashier must notice the number of each item ordered and record the total price for that item. If the ticket reads 2 milk and milk costs \$.30 a glass, you would enter \$.60 in the price column. Immediately under the list of prices, draw a line and add for the total cost of the food.

Example:

Coke .30¢, 45¢ - Hamburgers .50¢ - French fries .45¢

2 coke	.60
2 hamb.	1.00
1 ff	.45
	\$2.05

3 hamb.	1.50
2 ff	.90
1 lg. coke	.45
2 sm. coke	.60
	\$3.45

Notice the waitress often makes abbreviations for common items so she can keep up writing with the customer orders.

Complete the accompanying worksheet.

Activity 20Worksheet

Figure the food cost of each bill. Use the prices below:

Hamburger	.60	French fries	.45	Iced tea	.30
Cheesburger	.70	Onion Rings	.60	Lemonade	.30
Vegetable-		Tossed Salad	.65	Soft drink	.35,45
Burger	.85			Milk	.30
Jumbo Burger	.90	Sundae	.75	Coffee	.30
Hot dog	.55	Banana split	1.15	Shakes	.60

1.	2 hamburgers French fries Coke			2.	Cheesburger Choc. shake			3.	Jumbo burger Large 7 Up Onion Rings		
4.	Hamburgers French fries Tossed Salad Lemonade Iced Tea			5.	Fish Tossed Salad Lemonade Cheesburger French fries Onion Rings Lg. Dr. Pepper			6.	Banana split 2 chocolate sundaes		
7.	2 Hot dogs French fries Onion Rings 3 lg. Cokes			8.	2 Cheese- burgers 1 Veg.burger 1 Fish 2 French fries 1 Onion Ring 2 Lg. Cokes 2 Sm. Cokes			9.	1 Jumboburger 3 Hamburgers 1 Fish 4 French fries 2 Coffee 3 Milk		

Activity 21 Figuring the Customer's Bill II

Complete the worksheet by figuring the total cost of each food ticket.

Activity 21

Worksheet

1.	Roast Beef Jello Milk			2.	2 grilled cheese 1 hamburger 2 Toss Salad 1 French fry 2 Coffee 1 Milk			3.	1 Hamb. 1 Rueben 2 Toss Salad 2 Ice Tea		
4.	2 Roast beef 2 Ham sand. 2 Toss salad 2 Fr. fries 3 Apple Pie 1 Pumpkin Pie 2 Coffee 2 Milk			5.	4 Hamburger 3 Fr. fries 1 cottage cheese 2 Ice cream 2 Cokes 1 Coffee 1 Milk			6.	1 Roast Beef 2 Ham 3 Toss Salad 1 Ice Tea 1 Root beer 1 Milk		
7.	2 Hamburgers 1 Gr. Cheese 3 Fr. fries 3 Milk			8.	1 Reuben 1 Toss salad 1 Roast beef 1 Cottage cheese 1 Coffee 1 Milk			9.	Place your Own order		

Activity 22

Sales Tax

In Iowa a 3% sales tax is added to the price of many items. Many businesses place a chart for figuring sales tax on the cash register, but a good manager would also know how to figure it without a chart.

To compute sales tax multiply the tax rate (3%) in working form is .03. If a bill totals \$2.05, you would multiply \$2.05 X .03.

$$\begin{array}{r} \$2.05 \\ \times .03 \\ \hline 615 \end{array}$$

$$\begin{array}{r} \$1.89 \\ \times .03 \\ \hline 567 \end{array}$$

$$\begin{array}{r} \$3.45 \\ \times .03 \\ \hline 1035 \end{array}$$

$$\begin{array}{r} \$4.98 \\ \times .03 \\ \hline 1474 \end{array}$$

Next, place the decimal point in the answer. Remember, for every number after the decimal in a multiplication problem, there will be that many numbers after the decimal point in the answer.

Count the decimal places. Place the decimal point.

$\begin{array}{r} \$2.05 \\ \times .03 \\ \hline \$.0615 \\ \hline \end{array}$	$\begin{array}{r} \$1.89 \\ \times .03 \\ \hline .0567 \\ \hline \end{array}$	$\begin{array}{r} \$3.45 \\ \times .03 \\ \hline \$.1035 \\ \hline \end{array}$	$\begin{array}{r} \$4.98 \\ \times .03 \\ \hline \$.1474 \\ \hline \end{array}$
Round	your	answer	off to the nearest cent.
\$.06	\$.06	\$.10	\$.15

Add the amount of tax to the cost of the items on the bill.

	$\begin{array}{r} \$2.05 \\ \text{tax} + .06 \\ \hline \text{total} \$2.11 \end{array}$		$\begin{array}{r} \$1.89 \\ \text{tax} + .06 \\ \hline \text{total} \$1.95 \end{array}$		$\begin{array}{r} \$3.45 \\ \text{tax} + .10 \\ \hline \text{total} \$3.55 \end{array}$		$\begin{array}{r} \$4.98 \\ \text{tax} + .15 \\ \hline \text{total} \$5.13 \end{array}$
--	---	--	---	--	---	--	---

Compute sales tax for bills in Activity 14.

Activity 23

Giving Change

When giving change in a business transaction, it is customary to gather all the change you need, then give it to the customer in this manner.

- Say the amount of the sale.
- Give out any pennies needed to get to a number ending in 0 or 5
- Give out nickels and dimes until total ends in 25, 50, 75 or dollar
- Then give quarters, dollars, fives and tens as needed.

Example: Bill \$2.11. Give change for \$20.00. Gather all change by counting to yourself in some order you will give it out.

- Say \$2.11
- Give out 4 pennies say "2.12, 2.13, 2.14, 2.15"
- Give out 1 dime, say "2.25"
- Give out 3 quarters, say "2.50, 2.75, 3.00"
- Give 2 ones, say "4.00, 5.00"
- Give 1 five, say "10.00"
- Give 1 ten, say "20.00"

Practice what you would say with a partner to give change. Make up the amounts for the bill and for how much was given. Demonstrate for your teacher when you are ready.

Activity 24

Activities From Your Menu

Using your menu, complete the following activities:

1. Write an order for you and your family. Total it and figure sales tax if you did the sales tax activity.
2. Write an order for you and 2 of your friends. Total it and figure sales tax if you did the sales tax activity.
3. Write the most expensive order for two people that would make sense. Total it and figure sales tax if you did the sales tax activity.
4. A bus with the baseball team and coaches (28 people) stops at your restaurant. Write the bill to present to the head coach.
5. Write as many different orders for one person as you can whose total is less than \$3.00 if you have a fast-service restaurant. If you have a pizza parlor, the total should be less than \$5.00. If you have a steak house, the total should be less than \$10.00

Activity 25 Advertise Your Restaurant - Slogans & Jingles

Businesses may have a slogan, phrase or jingle they will use in advertising which they hope people will identify with their establishment or product.

1. Can you identify the product or business associated with the following slogans and jingles?
 - a. We do it all for you.
 - b. Where there's a friendly smile in every aisle.
 - c. When it rains it pours.
 - d. It takes two hands to handle a whopper.
 - e. We are driven.
 - f. My bologna has a first name
 - g. Let your fingers do the walking.
 - h. Breakfast of champions.
2. Make up 2 slogans your restaurant could use in advertising.
3. These catchy phrases often occur as part of a jingle. Make up a jingle which your restaurant could use.

Activity 26 Advertise Your Restaurant (Newspaper)

Many restaurants advertise in local newspapers to increase their business. A printed advertisement must arouse the reader's interest instantly. It may serve to make people aware of or remind them of the restaurant, or it may point out special prices. Examine the advertisements in the learning center.

1. Design an advertisement that could appear in a newspaper. The advertisement should be done only in black and white. It should be at least 2 newspaper columns wide. Make it as much larger as you wish. The advertisement should include:
 - a. Name and address of your restaurant
 - b. Slogan if you have one
 - c. Some artistic quality (example: fancy lettering, border, drawing used as part of symbol from name sign or menu, food)

Activity 27

Handbill

To announce a business opening, flyers or hand bills are often printed and passed out. These are placed inside people's front doors or on the windshield of cars in large parking lots.

- 1.- Design an 8 x 10 handbill
 - Use no more than 2 colors
 - Include name and address of your restaurant
 - Tell hours you are open
 - Make people aware what kind of restaurant you have

Activity 28

Coupon

Design a coupon which can be printed in the newspaper or passed out to customers offering special discounts, prices or benefits at your restaurant.

The coupon should include:

1. Border design
2. Name of restaurant and address
3. Special offer
4. Expiration date

Activity 29

Advertise Your Restaurant - Television

Television advertising offers certain advantages to you as a business person. Through television, you can talk directly to the people and can show your product in color.

Prepare a television commercial for your restaurant which you can present to the class. Try to keep these points for advertising in mind while you prepare your advertisement.

- a. You must attract the viewers attention and interest.
- b. You want the viewer to remember the name of your restaurant. Repeat it more than once. Have it appear on the t.v. screen.
- c. Good advertising sells benefits or services not products. Example: It doesn't sell soft drinks, but refreshment.
- d. Make the viewers believe your restaurant is a good place. Notice the McDonald and Coca Cola commercials are not really telling you their product is good, but are creating a feeling about McDonalds and Coca Cola.

Include any pictures you would want to be viewed on the commercial.

Activity 30Employee's Work Schedule

Once you have determined how many employees you need and hired the most qualified, you need to complete a work schedule. These are usually completed for at least a week at a time.

Complete a work schedule for your employees. The headings on the following page can help you. Use made-up names (first name is enough). Under position, indicate cook, waitress, cashier, dishwasher, etc.

Name	Position	Monday in out	Tuesday in out	Wednesday in out	Thursday in out	Friday in out	Saturday in out	Sunday in out	Total Hours
Mary	Waitress	11:00 1:30 2:00 7:30	11:00 1:30 2:00 7:30	OFF	OFF	11:00 1:30 2:00 7:00	11:00 1:30 2:00 7:00	11:00 1:30 2:00 7:00	40

When scheduling, keep in mind the total hours each worker is getting. They will want overtime pay which is usually $1\frac{1}{2}$ times the regular rate for hours exceeding 40 hours.

Employees will want at least one day off each week.

Be sure to have enough workers during busy times of the day and fewer workers during slow times.

Activity 31

Pay Day

Use the schedule you completed to figure employees wages you will have to pay for a week. Use \$3.10 an hour (minimum wage) for waitresses, dishwashers and bus boys if you have them. Cooks, head waiters, cashiers, hostesses will receive more. Decide what you think would be a fair wage and figure their earnings.

What is the total payroll you will have to pay for the week?

Activity 32

Will You Make a Profit?

Your seating arrangement can be used to calculate your potential income. Multiply the average check times the seating capacity times the turnover. For example, in a fast-food restaurant the average check might be \$2.00. Your restaurant might seat 50 customers and each seat might be used 10 times in a day.

Multiply $\$2.00 \times 50 \times 10 = \$1,000$.

1. What is the potential income per day for your restaurant?
Per week? Per Month?
2. When a restaurant sells a hamburger for 50¢, he does not have 50¢ profit. Make a list of at least 10 expenses you will have to pay out of this income.

Activity 33-36

To make your restaurant unique and a fun place for families to eat, you may want to consider the following ideas restaurants use. Choose as many as you like to design for use in your restaurant.

Activity 33

Placemat. Many people collect placemats as a hobby. They watch for attractive unique ones to save. This is good advertising for you. Restaurants sometimes make puzzles, riddles, and jokes on placemats to entertain customers while they wait for their food.

Activity 34

Lunch boxes, doggie bags or carry-out containers. If yours is a fast food restaurant, a meal in a box for children can be an effective promotion item. Pizza parlors need boxes or bags for leftover pizza. Fine supper clubs will offer doggie bags for left-over steak that may or may not be for the customer's dog.

Activity 35

Puppets, hats or crowns, bibs and t-shirt iron-on transfers are frequently designed to entertain children. The hats and iron-ons are enjoyed by older customers as well. Some lobster houses will provide bibs for adults who order difficult to eat items.

Activity 36

Postcards and matchbooks featuring the restaurant are sometimes placed near the cash register for customers.

Activity 37

Just For Fun

Imagine your restaurant has closed for the day, or if you are open 24 hours a day, no one is around. By using a "personification" technique - giving an inanimate object human qualities or feelings and "first person" writing technique, have some object come to life and tell about its day in the restaurant.

Example: A piece of pie that was never chosen by a customer could tell how he feels; the milk shake mixer could talk or the ice cube maker.

Activity 38

Good

Bad



Make a list of all the good things and bad things you can think of in owning your own restaurant.

Examine your list. Do you have more good things or bad things on your list? Are some of the items on your list more important than others? Does your list seem in favor of or against a decision to open your own restaurant?

Activity 39

Make a comic strip or cartoon using a restaurant theme.

Activity 40

Writing Numbers

Rewrite the numbers in the sentences below with digits.
Example: two is 2.

1. The United States has more than three hundred thousand restaurants. They serve a total of about one hundred thirty million meals a day.
2. More than fifteen thousand manufacturers produce in excess of seven hundred million gallons of ice cream a year.
3. Four hundred thousand people work as managers, owners and supervisors in the food industry in the U.S. There are about eight hundred thirty-six thousand waitresses and one hundred fourteen thousand waiters and another six hundred fifty thousand work as chefs and cooks.
4. In 1966 there was a total of three hundred forty-three thousand, seven hundred forty-nine public eating establishments. Forty-seven thousand two hundred eighty-five had annual sales over one hundred thousand dollars. Only eight thousand two hundred forty-eight had sales over three hundred thousand.
5. There are close to one hundred thousand fast-food outlets in the U.S.
6. A full-page magazine advertisement might cost ten thousand dollars. A one-minute t.v. commercial might cost as much as seventy-five thousand dollars.
7. In 1967, the states of Indiana, Iowa, Illinois, Ohio and Kentucky led the U.S. in producing four hundred thirty-two million pounds of popcorn.

Write the numbers in the following sentences in words:

8. A franchise from a company that is nationally known may cost \$100,000.
9. 750,000,000 Eskimo pies are sold each year in six different countries.
10. The recipe for Coca Cola is worth over \$42,000,000 today.

Activity 41

Writing Numbers

Rewrite the numbers in the sentences below using digits:

1. Americans eat over fifteen billion hot dogs each year.
2. The restaurant business is the third largest of all businesses in the United States with annual sales of thirty billion dollars, up from twenty billion dollars in 1959.
3. About forty billion hamburgers are bought at hamburger stands each year. All together Americans eat over eleven billion pounds of hamburger each year. That's about fifty-five pounds per person.
4. Dairy plants in the U. S. produce approximately twenty-five billion quarts or twenty-four billion liters of milk yearly.
5. Borden had sales in 1974 of three billion, two hundred sixty-four million, five hundred two thousand dollars and employed forty-six thousand, seven hundred people. Coca Cola had sales of two billion, five hundred twenty-two million, one hundred fifty thousand dollars and employed thirty-one thousand, seven hundred fifty-five.
6. There are three hundred seventy-one thousand, three hundred ninety-four individual restaurants in the U. S. manned by three million, three hundred thousand people who are preparing and serving about seven hundred fifty million meals a week.
7. Wisconsin is the leading milk producing state producing two billion, one hundred thirty-five million, one hundred sixteen thousand gallons or eight billion eighty-two million, two hundred ninety-three thousand, seven hundred liters. Iowa produces four hundred fifty-eight million, nine hundred fifty-three thousand gallons or one billion, seven hundred thirty-seven million, three hundred twenty-six thousand, two hundred liters. It ranks eighth.

Write the numbers in the following sentences in words:

8. Americans eat about 39,000,000,000 pounds or 18,000,000,000 kilograms of red meat each year.
9. Total candy consumption in the U.S. is about 4,000,000,000 pounds per year or twenty pounds per person. This would equal the weight of more than 11,000 jet liners fully loaded or 1,000,000 cars, 10,000 trucks and 5,000 diesel locomotives.
10. Throughout the world in one day's time, enough soft drinks are drunk to make a good-size lake or a small ocean. On nearly any day a favorite cola will be served more than 85,000,000 times.

Activity 42

Recipe Fun

Below is a recipe for 250 portions or servings of whipped potatoes:

potatoes	85 pounds
water	to cover in pan
salt	12 oz.
butter	2½ pounds
light cream	hot, 1 qt.
milk	1 pint

Activities

Examine your cupboard at home to complete these activities. Plan to share your findings with the class.

1. Weigh 5 potatoes. Find average weight of a potato.
2. If the cook had to peel 85 pounds of potatoes and you know how much an average-size potato weighs, how many potatoes will the cook have to peel?
3. How much does a box of salt weigh? Did the recipe use a whole box?
4. Using prices on your food at home, compute the total cost of the recipe.
5. Compute the cost of an individual serving.
6. Are these the costs the restaurant would have for the food?
7. What other costs would the restaurant have to consider when deciding what to charge for the mashed potatoes?

Activity 43

Vocabulary, Spelling

Choose at least 10 words from the lists below. Write each word in a sentence that explains its' meaning. Have a friend give you spelling test over the words.

Wholesale
Restaurant chain
Franchise
Consumer
Retail
Profit
Capital
Management
Labor
Boycott
Souffle

Negotiation
Arbitration
Competition
Underselling
Price war
Merger
Assets
Credit
Lease
Inflation

Recession
Overtime
Ala mode
Ala carte
Condiment
Hors d'Oeuvres
Smorgasboard
Garnish
Dutch treat
Cover charge

Activity 44

Success! Fame! Fortune!

Your restaurant has become a big success. It will be featured in the latest edition of Places to Eat in America. The editors have asked you to submit an article and 3 pictures for the publisher. One picture should be of the restaurant, either interior or exterior view. A second should feature your fine food. The third picture can be one of your choice. All pictures should be on 8½ x 11 sheets of paper. The article should be about 250 words telling about your restaurant and relating your success story.

Share your success story with the world!